



Manis

San Valentino

14TH FEBRUARY 2026 - 7.30 PM

AMOUSE BOUCHE

“SEA TENTACLES
WITH A TOUCH OF CITRUS”

DOUBLE-COOKED OCTOPUS WITH ORANGE, LIME
PURÉE AND STRACCIATELLA MOUSSE

“WHEN THE SCALLOP MEETS
THE GORIZIA ROSE”

“ODE TO RED AND PINK”

RED SHRIMP RISOTTO SERVED
WITH PINK SHRIMP TARTARE AND CAVIAR

“THE PEARL OF THE SEA
ON A CREAMY CUSHION”

SEA BASS AND SEA ASPARAGUS
ON RED CARROT AND SHALLOT VELOUTÉ

“APHRODITE’S ENCHANTMENT”

CREAMY COCONUT AND GIANDUJA HEART,
DECORATED WITH BERRIES

€80,00

€100,00 WITH WINE PAIRING